

# Operating instructions



Ovens and cookers H 333, H 343 H 336, H 346

It is **essential** to read these operating instructions before installing or using the machine, to avoid the risk of accident. or damage to the machine.











# Caring for the environment

# Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

# Disposal of your old machine

Old machines contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about potential recycling schemes, before disposing of the appliance.

Ensure that the machine presents no danger to children while being stored for disposal. See the appropriate advice in the "Warning and Safety instructions".

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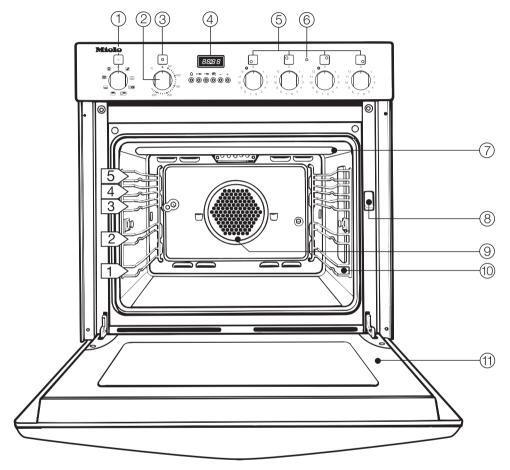
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# Description of the appliance

# General view - H 333, H 343

#### "E"-Model: cooker with hob controls



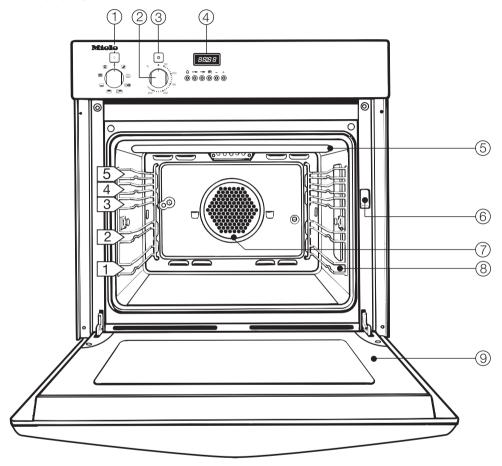
## Control panel \*

- ① Oven function selector
- ② Oven temperature selector
- ③ Indicator light for oven heating
- 4 Timer
- ⑤ Cooking zone controls \*
- Indicator light for hob cooking areas \*

- Theating element for top heat and grilling with guard plate
- B Halogen lamp access flap
- Air inlet for fan
- 10 Runner heights 1, 2, 3, 4, 5
- 10 Oven door

<sup>\*</sup> depending on the model

#### "B"-Model: Oven



## Control panel \*

- ① Oven function selector
- ② Oven temperature selector
- 3 Indicator light for oven heating
- 4 Timer

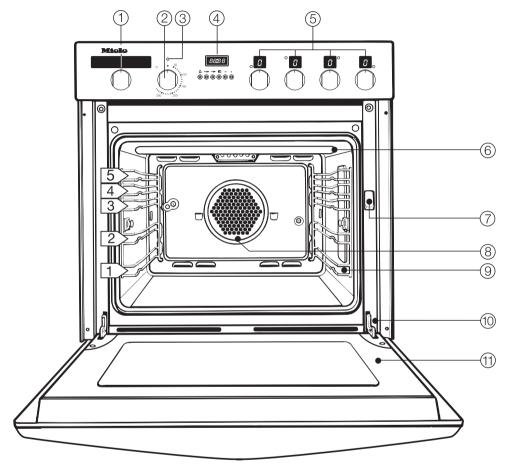
- Heating element for top heat and grilling with guard plate
- ® Halogen lamp access flap
- 9 Air inlet for fan
- 10 Runner heights 1, 2, 3, 4, 5
- (1) Oven door

<sup>\*</sup> depending on the model

# Description of the appliance

# General view - H 336, H 346

### "E"-Model: cooker with hob controls

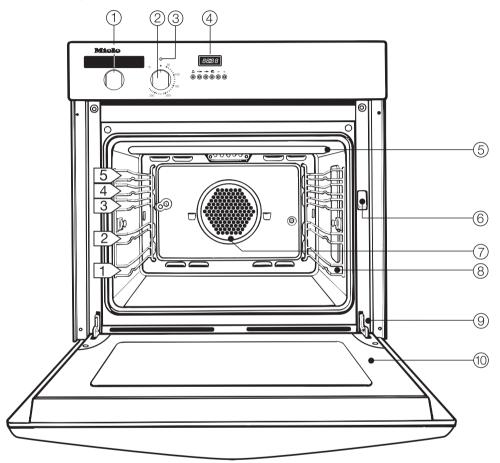


# Control panel \*

- ① Oven function selector with display for oven functions
- ② Oven temperature selector
- 3 Indicator light for oven heating
- 4 Timer
- **5** Cooking zone controls
- \* depending on the model

- Heating element for top heat and grilling with guard plate
- Thalogen lamp access flap
- 8 Air inlet for fan
- 9 Runner heights 1, 2, 3, 4, 5
- 10 Door contact switch
- 11 Oven door

#### "B"-Model: Oven



# Control panel \*

- ① Oven function selector with display for oven functions
- ② Oven temperature selector
- 3 Indicator light for oven heating
- 4 Timer
- \* depending on the model

- Heating element for top heat and grilling with guard plate
- Halogen lamp access flap
- 8 Air inlet for fan
- 9 Runner heights 1, 2, 3, 4, 5
- 10 Door contact switch
- 11 Oven door

# Description of the appliance

#### **Accessories**

The following accessories are supplied with this oven:

- baking tray
- dual purpose grill pan / oven tray
- non-tip rack
- roasting (grease) filter

Depending on model, your appliance may also be fitted with

- a second baking tray
- a handle
- an anti-splash tray

These and other accessories are also available to order from your Dealer or the Miele Spare Parts Department. See "Accessories" and "Extra Accessories" further on in this booklet for more details

#### Please note

For **"B"** model ovens (without hob controls), only the instructions relating to ovens are applicable.

The instructions for hobs relate to "E" model ovens with hob controls, or to the hob of a free-standing cooker.

#### Hob use and installation

For "E" models a separate set of instructions is supplied with the hob which covers its use and installation.

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

Before installation and before using the appliance for the first time, read the operating instructions carefully. They contain important notes on safety, on the installation, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

The appliance is not intended for use by young children or infirm persons without supervision. Young children should be superwised to ensure that they do not play with the appliance.

Keep these instructions in a safe place and pass them on to any future user.

# Correct usage

The appliance is intended for domestic use to cook food, and in particular to bake, roast, defrost, cook, dry fruit etc, and to grill.

Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of the appliance.

# **Technical safety**

Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate, otherwise the appliance could be damaged. Consult a competent person if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate earthing system (e.g. electric shock).

This appliance must only be operated as a built-in appliance. This is necessary to ensure that all electrical components are shielded.

Never open the casing of the appliance.

Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Installation work and repairs may only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work

- The appliance is only completely isolated from the electricity supply when:
- it is switched off at the wall socket
- or the mains fuse is withdrawn
- or the screw-out fuse is removed (in countries where this is applicable).
   Ensure that current is not supplied to the appliance while maintenance or repair work is being carried out.
- Do not connect the appliance to the mains electricity supply by an extension lead.

Extension leads do not guarantee the required safety of the appliance, (e.g danger of overheating).

The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However, it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

## Use

Caution, danger of burning. High temperatures are produced by the oven and the hob cooking areas.

Great care should be taken to ensure that small children do not touch the appliance when it is being used. The hob and also external parts of the oven such as the door glass, handle vent and control panel can become quite hot. For cookers with a hob turn pan handles inwards to prevent children from pulling pans over.

Children should not be left alone or unattended in an area where an oven is in use. They should never be allowed to sit or stand on any part of the oven or play with it.

Do not store items of interest to children in cabinets above an oven. Children climbing on the oven to reach these items could be seriously injured.

#### Oven

Use of heat-resistant oven gloves is recommended when placing food in the oven, turning or removing it.

When working with "Conventional" heating or when grilling, the element in the roof of the oven and the guard plate become very hot, and there is a danger of being burnt.

- Wait until the grill element has cooled down before lowering it for cleaning, to avoid the danger of burning.
- Do not use force to pull it down as this can cause the element to break.
- Do not use plastic containers. These melt at high temperatures and could damage the oven.
- Do not heat up unopened tins or jars of food in the oven, as pressure can build up and they may explode. This could result in injury or damage.
- Do not push pots and pans around on the oven floor as this could damage the surface.
- Do not lean or sit on the open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges. The oven door can support a maximum load of 10 kg.
- Cover any food which is left in the oven to be kept hot. This avoids the food drying out. It also prevents steam condensing and possibly leading to moisture damage in the oven.

If food is left in the oven after cooking, e.g. to take advantage of the residual heat, turn the temperature selector to the lowest setting. Leave the function selector at the position set.

Do not switch the appliance off until the food has been removed.

Moisture in the oven could lead to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

#### Condensation can:

- damage the housing unit / worktop.
- lead to moisture damage in the oven.

On ovens or cookers with a built-in catalyser failure to do this could result in deposits remaining in the catalyser, causing an unpleasant smell to arise the next time the appliance is used.

Bake any deep-frozen items such as pizzas on baking paper on the rack itself. Do not place them on the baking tray or in the grill pan/oven tray. This could cause the metal to distort to such an extent that it might be impossible to remove the pan from the oven whilst it is still hot. This distortion would increase with subsequent use. Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan/oven.

Never add water to food on a hot baking tray or grill pan/oven tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

Never line the floor of the oven with aluminium foil when using Conventional top and bottom heat or Bottom heat . Do not place a dish, tin, baking tray or grill pan/oven tray on the floor of the oven.

If using a grill pan/oven tray made by a different manufacturer make sure that there is a gap of at least 6 cm between the bottom of the pan and the floor of the oven.

If these instructions are not observed the bottom heat will be blocked. This can cause permanent damage to the floor of the oven.

Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably. They can also cause damage to the appliance (e.g. by blocking the heat).

#### General notes

Do not leave the appliance unattended when cooking with oils and fats as these can be a fire hazard if allowed to overheat.

Do not use the oven to heat up the room. Due to the high temperatures radiated, objects left near the oven or hob could catch fire.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container. Some foods may contain micro organisms which are only destroyed by thorough cooking at temperatures over 70°C for a minimum of 10 minutes. Therefore when cooking or reheating foods, e.g. poultry, it is particularly important that food is fully cooked through. If in doubt select a longer cooking or reheating time. It is important that the heat is allowed to spread evenly throughout the food being cooked.

This can be achieved by stirring and/or turning the food, and by observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

When using kitchen appliances connected to sockets near the oven, ensure that the cable cannot come into contact with hot cooking zones or get trapped in a hot oven door, which could melt the cable insulation and be dangerous. Danger of electric shock

Under no circumstances use a steam cleaner to clean this appliance. The steam could attack the electrical components and cause a short circuit.

Using alcohol in your recipes: Often alcoholic drinks such as rum, cognac, wine, etc are used when preparing dishes and oven-cooking them.

The high temperatures can cause the alcohol to vaporise.

Please take note that under adverse circumstances the alcohol can catch light on the hot heating elements.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times.

Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

# Disposal of your old machine

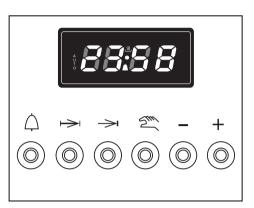
Before discarding an old machine switch off and disconnect it from the power supply. This should be done by a competent person. Cut off and render any plug useless.

Cut off the cable directly behind the machine to prevent misuse.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and safety instructions.

# Before using for the first time

# Setting the timer



After the appliance has been switched on "0.00" and "AUTO" flash in the display.

#### Setting the time of day

(24 hour display)

■ Press and hold buttons "→ı" and "→ı" at the same time.

"0.00" and "AUTO" continue to flash.

■ Enter the time of day in hours and minutes with the + or – button.

When the time has been entered, the clock advances minute by minute.

## Timer-controlled or manual operation

This oven can be operated with timer control - see section "Timer", or manually. Press "2" to allow you to operate the oven manually.

# Cleaning the appliance

#### Oven interior

If there are any stickers on the floor of the oven, baking trays, grill pan / oven tray etc. these must be removed before use.

Wipe out the oven interior using warm water and a little washing up liquid. Polish dry with a soft cloth.

Do not close the oven door until the oven interior is dry.

Rinse the accessories.

**New appliances** have a slight smell on first use. Running the oven for at least an hour at a high temperature will dissipate this more quickly.

- Turn the oven function selector to "Fan Heat ு"
- Select the highest temperature.

The timer can also be used to set the finish time.

Ensure the room is well ventilated during this process.

# **Description of the systems**

### Fan Heat 🔊

This system works by the circulation of heated air.

A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel of the oven, enabling lower temperatures to be used than with the Conventional heating system.

The oven does not usually need to be pre-heated as the heated air reaches the food straight away.

Exception: Pre-heating may be necessary for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

Using the fan heating system you can bake and roast on different levels at the same time.

## Rapid heat-up 11/1

With Rapid heat-up the grill element, the fan heat element and the fan all switch on at the same time so that the oven reaches the required temperature as quickly as possible. The indicator light above the temperature selector goes out when the required temperature has been reached. The oven function selector must then be turned to the function you wish to use.

#### Auto Roast 🕾

The oven heats initially to a high temperature which seals the meat to keep it succulent and tasty.

As soon as the high temperature has been reached, the oven temperature is automatically returned to the pre-selected setting.

# Conventional heating

With the conventional method of heating, radiant heat is directed on the food from above and below. It is useful where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven for about 20 minutes when using this method.

#### Grill "

The inner part of the upper heating element acts as the grill. This will glow red a few minutes after switching it on and is then ready for use.

Pre-heat the grill for at least 5 minutes with the oven door closed, before placing food under the grill.

## Fan grill &"

The hot air from the grill is distributed over the food by the fan on the rear wall of the oven. This enables a lower temperature to be selected than for conventional grilling.

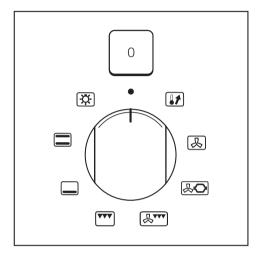
## Oven - use

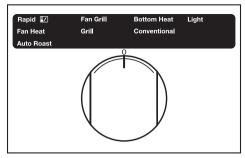
## **Controls**

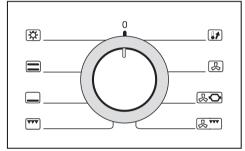
There is an oven function selector and a temperature selector.

### **Function selector**

(depending on model)







The function selector can be turned clockwise or anti-clockwise.

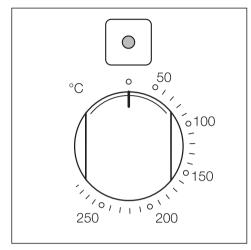
- Conventional 
   Top and bottom heat for baking / roasting traditional recipes, for fruit cake.
- Bottom heat 
   Use this setting towards the end of baking, to brown the base of a cake.
- Grill T
   For grilling fish and cuts such as chops, steaks, poultry pieces, and kebabs.
   Grill with the oven door closed.
- Rapid heat-up 
   For reducing the heating up time and for pre-heating the oven.

   Also useful for cooking ready made meals.
- Fan Heat 
   For baking or roasting on several levels at the same time.
- Auto Roast 
   Initial high temperature to seal meat followed by normal roasting temperature.

Not suitable for baking, except for baking freshly prepared wholemeal or rye doughs, (not packet mixes).

## Temperature selector

(depending on model)



The temperature can be freely selected within the given range.

Turn the temperature selector in a clockwise direction to the required setting. Then turn it back in an anticlockwise direction. Do not force it right round in a clockwise direction as this would damage the selector.

When the temperature selector is turned to a temperature setting, the indicator light above the selector comes on.

When the temperature is reached, the heating element switches itself off. When the temperature falls below that selected, the heating element switches on again automatically.

## Oven - use

# Using the oven

- Place the food in the oven.
- Turn the oven selector to the required function.
- Use the temperature selector to set the required temperature.

The oven starts to heat up.

Depending on model the heating is automatically interrupted as soon as the oven door is opened. This operates the **door contact switch** which switches off the heating systems, and the fan with "Fan heat".

If food is left in the oven after cooking, e.g. to take advantage of the residual heat, turn the temperature selector to the lowest setting. Leave the function selector at the position set. Do not switch the appliance off until the food has been removed.

Moisture in the oven could lead to condensation forming on the control panel and surrounding kitchen furniture and drops of moisture collecting under the worktop.

On ovens or cookers with a built-in catalyser failure to do this could result in deposits remaining in the catalyser, causing an unpleasant smell to arise the next time the appliance is used.

You can also programme the oven to end or delay the start of a cooking processe automatically, (see "Programming cooking time automatically").

## Pre-heating the oven:

Pre-heating is only necessary in a few cases e.g:

#### With "Fan heat" 🕹

 Pre-heating may be necessary for foods such as puff pastry and yeast mixtures where instant heat is required to make them rise quickly.

#### 

 It is usually necessary to pre-heat the oven for about 20 minutes when using this method where a fairly long cooking time is required and a deep colour and good rise are needed.

#### With "Grill" T

Pre-heat the grill for at least 5
minutes with the oven door closed,
before placing the food under the
grill.

#### With Rapid heat-up 17

Do not switch on "Rapid heat-up" 
for pre-heating the oven when baking biscuits and small cakes, particularly when batch baking because the top tray will brown too quickly.

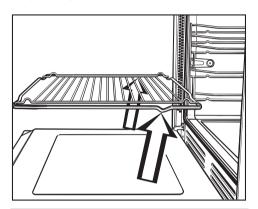
- Turn the function selector to "Rapid heat-up" 17.
- Set the temperature you require. The oven heating comes on.
- When the indicator light above the temperature selector goes out for the first time, set the oven function you require for continued cooking or baking and place the food in the oven.

You can use "Rapid heat-up" to cook ready made meals (see relevant section).

## **Accessories**

# Baking tray, grill pan / oven tray and rack

The baking tray, grill pan / oven tray and rack are fitted with non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out.



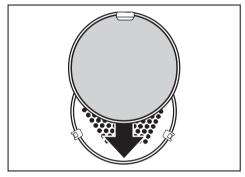
When pushing the tray, pan and rack back in, always ensure that the safety notches are at the rear of the oven. (See illustration).

The tray, pan and rack can then only be taken out of the oven by raising them upwards and then pulling out.

# **Roasting filter**

The roasting filter must be fitted in front of the fan when:

- using Fan heat or Automatic roasting on the rack or in an open pot or roasting tin.
- using Fan grill E...

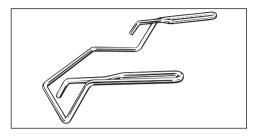


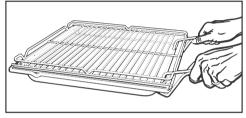
The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to keep the oven and the area behind the interior back panel cleaner.

Do not use the roasting filter when baking. This would increase the times needed for baking.

## Handle

(depending on model)

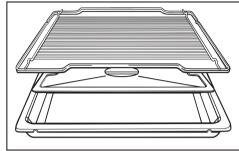




To take the baking trays or the grill pan / oven tray out of the oven, or to put them into it.

# **Anti-splash tray**

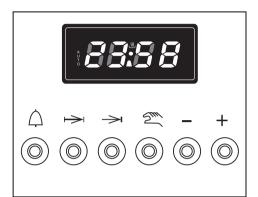
(depending on model)



To be placed in the grill pan / oven tray when grilling and roasting.

The juices from the food being cooked collect under the anti-splash tray, rather than being dried out, and they can then be used in sauces etc.

#### **Functions**



#### The timer can:

- show the time of day,
- switch the oven off, or on and off automatically.

#### **Push buttons**

With the push buttons you can:

#### Δ

enter a **short time** as a minute minder.

#### $\mapsto$

enter the **duration** of a cooking process.

#### ⊸ı

- enter the **end** of a cooking process.



- cancel an entered cooking process.
- + and -
- enter or change **times**.

# Symbols in the display

The following symbols appear:

#### Δ

- lights up when a short time is set.

#### AUTO

- lights up when a cooking process is selected.
- flashes when the cooking time is complete.

## AUTO and SSS,

light up as the cooking time proceeds.

## راال

 lights up when the oven can be switched on independently of the timer (manual operation).

# Time of day

(24 hour display)

When the appliance is first connected to the power supply, or after a power cut "0•00" and "AUTO" flash in the display.

#### To set the time of day:

■ Press and hold the buttons "→ı" and "→ı" at the same time.

"0.00" and "AUTO" continue to flash.

■ Enter the time of day in hours•minutes with the + or – button.

Once the time has been entered, the clock advances minute by minute.

If a cooking process had been entered, this will now be cancelled.

#### Please note:

The time of day can also be altered after the button has been pressed, using the + or – buttons.

# **Short time (Minute minder)**

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

The short time can be entered independently of another entered process.

A short time in the range of 1 minute up to 23 hours 59 minutes can be entered.

#### Enter the short time

- Press the "△" button.
- Enter the required time in hours•minutes using the + button.

 $^{"}\Delta$ " appears in the display.

#### At the end of the short time

- The "△" symbol goes out.
- An audible tone sounds for approx.
   7 minutes

The audible tone can be cancelled at any time by pressing the  $^{"}\Delta"$  button.

# Programming cooking time automatically

#### Switch off automatically

- Turn the oven function and temperature selectors to the required settings.
- $\blacksquare$  Press the " $\mapsto$ " button.

"0.00" appears in the display.

 Use the + button to enter the required time in hours•minutes (up to a maximum of 10 hours).

"AUTO" appears in the display.

## Delaying the start of cooking time

 Turn the oven function and temperature selectors to the required settings.

## First enter the **cooking time**:

■ Press the "→" button.

"0.00" appears in the display.

■ Use the + button to enter the required time in hours•minutes (up to a maximum of 10 hours).

## Now set the end of cooking time:

■ Press the "→I" button.

The time of day plus the cooking time entered appear in the display.

■ Use the + button to set the end of cooking time.

The oven goes off and "AUTO" appears in the display.

### Please note the following:

For baking do not delay the start too long. This may affect the rising properties of the dough or cake mixture, as it will dry out.

# The end of cooking time

When the **end of cooking time** is reached

- the oven heating switches off automatically.
- an audible tone sounds for approx. 7 minutes
- "AUTO" flashes.

Pressing the button "2" cancels the audible tone and visual symbol.

However, as soon as the "2" button is pressed the oven heating comes on again.

You must switch off the oven.

Turn the oven function and temperature selectors to "0".

# To check and change an entered time

It is possible to check or change times entered for a cooking process, or with the minute minder at any time.

#### Checking

Press the button of the time which is to be checked.

#### $\rightarrow$

The cooking time entered, or the amount of time left to run in a programme in progress is shown.

#### $\rightarrow$ ı

The end of the cooking process appears.

#### Δ

The short time remaining is shown.

## Changing

- Press the button of the time which is to be altered.
- Use the + or button to enter the required time.

# Cancelling an automatic process

■ Press the "2" button.

As soon as the process has been cancelled, the oven heating and lighting come on again.
Switch the oven off if you no longer need it.

# Changing the audible tone

There is a choice of 3 audible tones.

■ Press the "-" button.

The tone already set will sound.

Press the "-" button within approx. 7 seconds of hearing this first tone. A different tone will be heard each time the "-" button is pressed.

Stop pressing the "-" button when you hear the tone you want. This tone will be adopted after approx. 7 seconds.

Only alter the audible tone when the oven is switched off.

# **Baking**

The following settings are recommended for baking:

- Fan Heat A
- Conventional

#### **Bakeware**

For the best baking results make sure that you chose bakeware in a **material** suitable for the particular heating system.

#### Fan Heat ♣

Most types of heat-resistant tins or dishes are suitable, including thinwalled and bright, non-reflective metal tins. Place the tin or dish on the baking tray in the oven.

#### Conventional □

The following baking tins give an evenly browned result:

Dark metal, aluminium or enamel tins with a matt finish are preferable. Heat resistant glass dishes can also be used.

Avoid bright, shiny metal tins. These reflect heat which means that the heat does not penetrate to the food effectively and will result in uneven or poor browning. In some cases the cakes might not cook properly. Place the tin or dish directly on the non-tip rack in the oven.

#### Fan Heat 🖶

Several levels can be used at the same time for baking. The recommended positions are:

1 tray = 1st runner from the bottom

2 trays = 1st and 3rd runners from the bottom

3 trays = 1st, 2nd and 5th runners from the bottom

When baking moist biscuits, cakes or bread, do not bake on more than two levels.

If baking on three levels place tins on the oven tray on the 1st runner position and on baking trays on the other runner levels.

Remember to remove the roasting (grease) filter from in front of the fan opening. Otherwise the baking time will be longer and results uneven.

With Fan Heat Iower baking temperatures are needed than with the Conventional setting. See the baking charts.

## Conventional

Use dark metal or enamel tins with a matt finish.

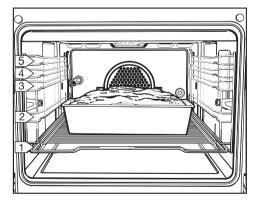
Bright, shiny metal tins result in uneven or poor browning and in some cases cakes might not cook properly.

This function is particularly good for rich fruit cakes, pastries and breads where a fairly long cooking time is required and a deep colour and good rise are needed.

It is usually necessary to pre-heat the oven for about 20 minutes when using this method.

Place tins on the rack on **runner level** 1 or 2.

#### **General notes**



Place **rectangular tins** in the oven as shown in the illustration.

Bake any **deep-frozen items** such as pizzas on baking paper on the rack itself. Do not place them on the baking tray or in the grill pan/oven tray. This could cause the metal to distort to such an extent that it might be impossible to remove the pan from the oven whilst it is still hot. This distortion would increase with subsequent use. Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan/oven.

The Baking Chart gives suggestions for temperature, runner height and timing.

### For even browning -

in general select the middle temperature.

Increasing the temperature and reducing the time can have an adverse effect on even browning. In some cases cakes might not cook properly.

- Select the runner height according to the recipe and the setting chosen.
- Just before the end of baking time test to see if the cake is done.

Insert a metal or wooden skewer into the centre.

If it comes out clean, without dough or crumbs sticking to it, the cake is ready.

# **Baking chart**

		Fan Heat 🕭	
	Temperature in °C	rec. runner from bottom	Time in mins.
Creamed mixture			
Madeira cake	150 – 170	1	50 – 60
Rich fruit cake (20 cm)	_	-	_
Victoria sandwich (tin)	160 – 170	1	20 – 25
Fudge brownies (tray)	160 – 170	1	25 - 30
Date and walnut cake		-	-
Cookies	150 – 170	1, 3	15 – 20
Small cakes 1) 3)	150 – 170	1, 2, 5	20 – 25
Whisked mixture			
Souffle 1) 3)	180 – 190	2	25 - 30
Flan base 1) 3)	160 – 180	1	20 – 25
Swiss roll 1) 3)	160 – 180	1	20 – 25
Rubbed-in mixture			
Sweet pastry base	150 – 170	1	20 – 25
Scones	200 – 210	1, 3	20 - 25
Crumble	170	1	30 - 35
Teabread 1)	160 – 180	2	60 – 115
Shortbread	160	1	20
Apple pie 1)	150 – 170	1	55 – 75
Savoury pastry <sup>2)</sup>	190 – 210	1	25 – 35
Yeast mixtures			
Wholemeal rolls	-	-	-
Lardy cake	-	-	-
Stollen	150 – 170	1	45 – 65
White bread	160 – 180	1	40 - 50
Wholemeal bread 1)	190 – 210	1	60 - 70
Pizza (tray) 1)	170 – 190	1	40 - 50
Hot cross buns	170	1, 3	20 – 25
Choux pastry 1)3)			
Eclairs	160 – 180	1, 3	30 – 40
Flaky pastry 1)	170 – 190	1, 3	20 – 25
Meringues 1)			
Macaroons	120 – 140	1, 2, 5	30 - 50
Meringues	60 – 70	1	3 - 4 hrs

<sup>1)</sup> Pre-heat oven with "Conventional =" heat.

<sup>2)</sup> Pre-heat oven with "Fan Heat 🔊" and "Conventional 🖃" heat.

<sup>3)</sup> Do not switch on "Rapid heat-up 12" during the heating up phase.

# **Baking chart**

Conventional heat			
Temperature in °C	Recommended runner height from bottom	Time in mins.	
160 – 180	1	50 – 60	
150 – 130	1	100 – 140	
-	<u>-</u>	-	
-	-	-	
160	2	105 – 120	
-	-	-	
180 – 200	2	12 – 15	
100		05 00	
190	2 1	25 – 30 15 – 20	
180 – 200 190 – 210	1 or 2	15 – 20 15 – 20	
190 – 210	1 01 2	15 – 20	
180 – 200	1 or 2	15 – 20	
200 – 210	1 or 3	20 – 25	
170 – 180	1 or 2	30 – 35	
160 – 180	2	60 – 115	
-	-	-	
180 – 200	1	55 – 75	
230 – 250	1 or 2	25 – 35	
200 – 220	1 or 2	20 – 25	
200 – 220	2	25 – 35	
170 – 190	1 or 2 45 – 65		
190 – 210	1 or 2 40 – 50		
210 – 230	1 or 2	60 – 70	
190 – 210 170 – 190	1 or 2 1 or 2	40 – 50 20 – 25	
170 - 190	I UI Z	20 – 23	
190 – 210	1 or 2	25 – 35	
200 – 220	1 or 2	15 – 20	
130 – 150	2	30 – 50	
	-	_	

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

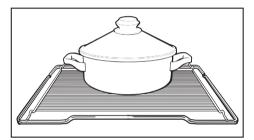
# Roasting

We recommend the following settings for roasting in the oven:

- Auto Roast ♣○
- Conventional

#### Auto Roast:

When roasting on the rack or in an open tin make sure the roasting (grease) filter is fitted in front of the fan in the back of the oven interior before starting.



# We recommend roasting in a covered pot ⊕:

- This ensures that sufficient stock remains for making gravy.
- The oven stays cleaner, too.

Roasting pots with a lid, made from earthenware, cast iron, ovenproof china or glass, and roasting foil are suitable.

Make sure that the pot and lid have heat-resistant handles.

Place the covered pot on the rack into a cold oven.

Exception: Pre-heat the oven to the temperature recommended in the recipe when cooking roast beef or beef fillet.

#### Open roasting:

Use **shelf position 1** for roasting. Exception: With "Conventional  $\Box$ " use shelf position 2 when roasting poultry weighing up to 1 kg, a cut of meat, or fish

The "Auto Roast ♣○" system uses an approximately 40°C lower roasting **temperature** than the "Conventional □" heating system.

For roasting directly on the rack the temperature needs to be about 20°C lower than for roasting in a covered pot  $\Theta$ .

When roasting on the rack place the rack and anti-splash tray over the grill pan / oven tray and push them in together.

The **roasting time** will depend on the type of meat, the size and thickness of the cut.

#### Calculating roasting time:

The traditional British method is to allow 15 to 20 minutes to the lb. according to type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result.

Alternatively, multiply the height of the joint by the time per cm for the type of meat, as in the chart.

Type of meat	time per cm		
	height of meat		
Beef / Venison	15-18 mins.		
Pork / Veal / Lamb	12-15 mins.		
Sirloin fillet	8-10 mins.		

#### Example:

Beef roast, 8 cm high 8 x 15 mins. per cm = 120 mins. roast-

# Tips:

ing time

Do not select a **roasting temperature** which is higher than that recommended. The meat will become brown, but will not be cooked properly.

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning effect is desired.

# After the roasting process is finished

take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes.

This helps retain juices when the meat is carved.

## Roasting in a covered pot



Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about 1/8 litre of water when roasting a big lean joint of meat (2-3 kg) or roasting poultry with a high fat content.

## Roasting on the rack



Place a little water in the trav. Add a little fat or oil to very lean meat or place a few strips of bacon on the top. Do not add too much liquid to the tray during cooking as this will hinder the browning process. Baste during cooking.

#### Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

## Roasting deep frozen meat

Deep frozen meat should be thoroughly defrosted beforehand.

# Oven roasting chart

	rec.	rec. Auto Roast 🖾 1)		Conventional 🖃	
	runner from bottom	Temp. in °C <sup>2)</sup>	Time in mins.	Temp. in °C <sup>2)</sup>	Time in mins.
Beef (apprx. 1 kg)	1	180-200	100-120	220-240	100-120
Sirloin, steak 3) (apprx. 1 kg)	1 <sup>4)</sup>	190-210	35-45	240-260	35-45
Venison/game (apprx. 1 kg)	1	180-200	90-120	220-240	90-120
Leg of pork, (apprx. 1 kg)	1	170-190	100-120	210-230	100-120
Rolled pork (apprx. 1 kg)	1	170-190	100-120	200-220	110-130
Meat loaf (apprx. 1 kg)	1	170-190	50-60	200-220	50-60
Veal (apprx. 1 kg)	1	170-190	100-120	210-230	100-120
Shoulder of lamb (ca. 1.5 kg)	1	170-190	90-120	210-230	90-120
Poultry (0.8-1 kg)	1 <sup>4)</sup>	170-190	50-60	200-220	50-60
Poultry (apprx. 2 kg) ditto (stuffed)	1 1	170-190 170-190	90-110 120-150	200-220 200-220	90-110 120-150
Poultry (apprx. 4 kg)	1	160-180	150-180	190-210	150-180
Whole fish (apprx. 1.5 kg)	1 <sup>4)</sup>	160-180	35-55	200-220	35-55

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

- 1) Fit the roasting (grease) filter in place when using "Auto Roast 🖾".
- 2) Roasting in a pot 😌

When roasting on the rack , set the temperature 20°C lower than given.

- 3) Pre-heat the oven when using "Auto Roast and "Conventional settings.
- 4) 2nd runner from the bottom when using the "Conventional " setting

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

You can also use the oven for defrosting.

To defrost select "Fan heat "with a temperature setting of up to a maximum of 50 °C.

For defrosting meat and delicate foods do not set a temperature. The fan on the rear wall will then circulate cool air (at room temperature) around the oven.

#### Please note:

- Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.
- All meat and poultry should be fully defrosted before cooking. Do not use the liquids from defrosting.
- When defrosting poultry put it on the rack over the grill pan / oven tray to catch the defrosted liquid, so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

 Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

# Do not refreeze food once it has thawed.

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen.

# Cooking

#### **Casseroles**

When choosing which oven level to use, take into account the size of the dish with its lid. The following oven settings are recommended:

- Fan Heat
- Conventional

The following **dishes** are suitable for this type of slower cooking: covered pots made of ovenproof glass and china, and earthenware pots, which could also be used as serving dishes. They should have heat-resistant handles and knobs.

- Put the rack in at the 1st runner height from the bottom, and place the prepared casserole with the food for braising or stewing on this.
- Select the oven setting and the temperature.

Fan Heat 🗷	170-190°C
Conventional	190-210°C

# **Cooking times**

Consult your cook book.

#### Please note:

**Cover dishes** which are to be cooked in their own juice and/or steam, e.g. potatoes or vegetables, so that they do not dry out. If there is no lid use aluminium foil or damp cooking parchment.

**Cook without a lid** when a crusty finish or topping is required, eg for meat or au gratin dishes.

# **Poaching**

Fish or fruit can be poached in the oven in a covered dish.

## **Bottling**

Bottling should only be undertaken by an experienced cook who has received proper training in this method of preserving fruit and vegetables, and understands the implications of the chemical reactions involved.

## Cooking ready made meals

The "Rapid heat-up II" function can be used on its own for preparing ready made meals such as pizza, pre-prepared lasagne, filled baguettes, etc. However, when used on its own it is not suitable for baking and conventional cooking.

When preparing ready made meals with this function only use one level of the oven. If you wish to cook on more than one level at the same time select "Fan heat "" instead.

■ Bake any deep-frozen items such as pizzas on baking paper on the rack itself. Do not place them on the baking tray or in the grill pan/oven tray. This could cause the metal to distort to such an extent that it might be impossible to remove the pan from the oven whilst it is still hot. This distortion would increase with subsequent use.

Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan/oven.

- Turn the function selector to "Rapid heat-up "".
- Set the temperature you require. The oven heating comes on.
- When the indicator light above the temperature selector goes out for the first time, do not select another oven function.
- Place the dish in the pre-heated oven.

Observe recommended temperatures, cooking times and position in the oven given on manufacturer's packaging.

You can also programme the oven to end or delay the start of a cooking process automatically, see "Programming cooking time automatically".

## Grilling

Pre-heat the grill for at least 5 minutes with the oven door shut.

Grilling with the oven door shut saves energy and minimizes cooking smells.

The oven has two grill settings:

#### Grill "

For grilling thin cuts and for browning.

#### Fan Grill &\*\*\*

For grilling larger items, for example, poultry, rolled meat.

Put the roasting filter in front of the fan grille in the back of the oven when using this setting.

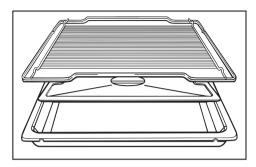
### **Preparing food for grilling**

Clean, wipe and season.

Add a little oil if necessary. Other fats quickly become black or cause the food to smoke. A little butter can be added to chicken if desired.

Clean flat fish and slices of fish in the normal way. To enhance the taste add a little salt or squeeze a little lemon juice over the fish.

### Grilling on the rack



- Assemble the grill pan, anti-splash tray and rack as shown.
- Place the food on the rack.
- Turn the oven function selector to the required grill setting.
- Set the **temperature**:

Food to be grilled	temperature		
Thin cuts			
such as chops, steak	275°C		
Thicker cuts			
such as chicken, kebabs	240°C		

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

- Pre-heat the grill for at least5 minutes with the oven door shut.
- Place the grill pan under the grill.

Make sure you insert the grill pan at the appropriate **level** for the height of the food to be grilled:

thin cuts = level 4 or 5 thicker cuts = level 3 or 4

#### **Grilling time**

Flat pieces of fish and meat usually need about 5-6 minutes a side depending on their texture.

Thicker pieces need longer.

With rolled meat allow approx. 10 minutes per cm diameter.

### **Useful grilling hints**

It is best to grill food of a similar thickness at the same time so that the **grilling time** for each item does not vary too greatly.

Most items should be turned half way through cooking.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

- If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").
- If there is some resistance, the inside will be pink ("medium").
- If there is great resistance, it is thoroughly cooked through ("well done").

### **Grill chart**

Pre-heat the grill for at least 5 minutes with the door shut before using.

Food to be grilled		Grill "		Fan grill  1)	
	Runner from bottom	Temperature in °C	Grilling time (mins) <sup>2)</sup>	Temperature in °C	Grilling time (mins) <sup>2)</sup>
Flat items of food					
Beef steaks	4 or 5	275	10 – 16	220	10 – 16
Kebabs	3	240	25 - 30	220	25 – 30
Chicken kebabs	3	240	20 – 25	200 – 220	20 – 25
Escalopes	4 or 5	275	12 – 18	220	18 – 20
Liver slices	4 or 5	275	8 – 12	220	10 – 14
Burgers	4 or 5	275	14 – 20	220	16 – 20
Sausages	4 or 5	275	10 – 15	220	12 – 17
Fish fillet	4 or 5	275	12 – 16	220	12 – 16
Small trout/mackerel	4 or 5	275	16 – 20	220	20 – 25
Toast	4 or 5	275	2 - 4	220	3 – 5
Hawaii-toast	4 or 5	275	7 – 9	220	4 – 6
Tomatoes	4 or 5	275	6 – 8	220	6 – 8
Peach halves	2 or 3	275	6 – 8	220	7 – 10

<sup>1)</sup> Fit the roasting filter when "Fan grilling".

The information given in this chart is intended only as a guide. See the cook book supplied with your oven for further details.

<sup>2)</sup> Turn half way through the grilling time.

## Appliance front and control panel

Wipe down the appliance front and the control panel with a mild cleaning agent or a solution of hot water with a little washing up liquid. Wipe dry with a soft cloth.

Do not use abrasive cleaning agents, sponges or brushes, as these would scratch the surface.

#### White or coloured fronts

For ovens with a white or coloured finish we recommend after each use wiping:

- the oven door handle and
- the control panel

with a damp cloth and some washing up liquid. This will help deter soiling from sticking on and becoming difficult to remove.

#### Stainless steel fronts

Never use cleaners containing chlorides, sand, soda or scouring agents. These will leave scratches and damage the surface.

Apply a non-abrasive proprietary stainless steel cleaner sparingly and evenly using a soft cloth following the manufacturer's instructions.

#### **Accessories**

Do not leave accessories in the oven when not in use.

#### **Roasting filter**

Clean in a solution of hot water and a little washing up liquid or in the dishwasher.

Note: some dishwasher detergents may cause the surface of the metal filter to discolour. This discolouration will not affect the functioning of the filter in any way.

#### Racks and side supports

The stainless steel surfaces of these have been treated with PerfectClean enamelling.

They should be cleaned in the same way as other surfaces with Perfect-Clean enamelling. See "PerfectClean".

#### **PerfectClean**

Before using for the first time remove any stickers from Perfect-Clean surfaces

The enamelled surfaces of the oven interior, baking tray, grill pan / oven tray, rack and side supports have been treated with a new type of enamelling called **"PerfectClean"**.

This surface has very good anti-stick properties which is much easier to keep clean than conventional oven enamel.

Food can be taken off it more easily and soiling from baking and roasting is easier to remove.

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of Perfect-Clean last for many years.

PerfectClean surfaces can be treated as you would treat glass. If you are unsure whether a particular cleaning product is suitable for PerfectClean consider whether you could clean a window pane with the product without damaging it.

Food can be sliced or cut up on the PerfectClean surface in the same way as on a baking tray with conventional ename!

Allow the oven and any accessories to cool down before cleaning. Danger of burning!

#### Normal soiling

Clean as soon as possible after each use with a dishcloth, soft sponge (e.g. the Vileda sponge as supplied with the oven) or a soft nylon brush, and a solution of hot water and a little washing up liquid.

#### Stubborn soiling

Stubborn soiling e.g. from roasting may need to be soaked first with a damp sponge to loosen it and if necessary a scraper suitable for glass surfaces can be used to remove it.

After cleaning rinse thoroughly with clean water. The water must run off the surface easily. Any residual cleaning agents will hinder this effect.

## Using oven sprays on very stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended.

However if you still cannot get the surface clean, an oven cleaner can be used.

Do not attempt to use on a hot oven or accessories. Allow the Perfect-Clean surfaces to cool down to room temperature before applying oven sprays!

Remove the catalytic back panel and roof panels before using oven sprays. The chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

Apply a spray oven cleaner to the soiled areas. Leave to take effect for **a couple of minutes only!** 

If necessary use a soft sponge (e.g. the Vileda sponge as supplied with the oven), soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

Repeat the process if necessary.

After cleaning rinse thoroughly with clean water and then dry thoroughly.

#### **Important**

For optimum performance of the PerfectClean enamel it is important to clean the oven and accessories after each use.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build-up. In extreme cases cleaning may even become impossible.

The following cause lasting damage to the surface structure and reduce the anti-stick effect and must not be used on PerfectClean surfaces:

- abrasive cleaning agents
- cleaning agents for ceramic hobs
- wire wool or metal scourers
- pot scourers
- oven cleaning pads
- sponges and cloths which have previously been used with abrasive cleaning agents.
- oven spray must not be used in a hot oven or left on for too long.
- items coated with PerfectClean enamelling must not be cleaned in a dishwasher.

#### Note

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot -danger of burning!

Spilt fruit juices may cause lasting discolouration of the surfaces and roasting can cause matt areas to appear. Clean these following the instructions given above and do not try and use force to remove them! This discolouration is permanent but will not affect the efficiency of the enamel.

### Catalytic enamel surfaces

The removable back panel and roof liner are coated with a dark grey catalytic enamel.

During fan operated cooking circulating air in the oven deposits oil and fat splashes predominantly on the back panel of the oven. These splashes are burnt off when the temperature of the oven reaches over 200°C during baking or roasting. The higher the temperature the more effective the process.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

#### Cleaning by hand

Allow the oven to cool down before cleaning. Danger of burning!

Catalytic enamelled panels should be cleaned using a solution of hot water with a little washing up liquid applied with a soft nylon brush.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials and do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

If using oven sprays on Perfect-Clean oven surfaces the catalytic back panel and roof panel must first be removed from the oven.

#### Catalytic cleaning process

Before cleaning the catalytic panels using high temperatures, make sure that all PerfectClean surfaces have been cleaned as previously described. Otherwise, the high temperatures can cause deposits to become baked on to the Perfect-Clean surfaces and become impossible to remove.

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove further soiling caused by oil and grease splashes from the catalytic surfaces.

Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed while fresh by hand with a mild solution of hot water and washing up liquid applied with a soft brush.

#### To clean at high temperatures:

- Turn the oven selector to Fan heat ...
- Turn the temperature selector to the highest setting.
- Run the oven for approx. 1 hour. The length of time will depend on the level of soiling.
- It is a good idea to set the finish time for the process using the timer. This way you will not forget to switch the oven off at the end.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

Should the catalytic enamelling on the back panel or the roof liner become ineffective through improper use or heavy soiling, a replacement can be obtained from your Miele dealer or the Miele Spare Parts dept.

#### Oven interior

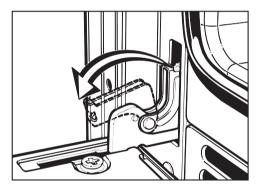
To make cleaning easier

- remove the oven door,
- take out the runners.
- take out the back panel,
- lower the top heating element.

#### To remove the oven door

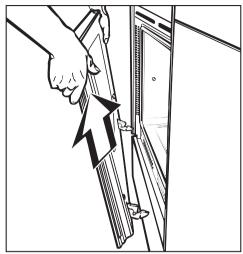
Please note: the oven door is heavy. It should be gripped firmly at the sides when being removed or refitted.

Open the door fully.



Before the door can be removed, the door hinges need to be locked so that they do not damage the door when it is taken out.

 Flip down the locking clamps on each door hinge. This locks the hinges.



 Almost shut the door then lift it up until the hinges disengage. Remove the door.

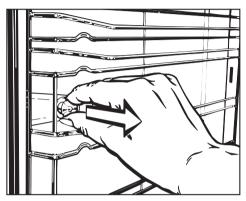
#### To re-fit the oven door

- Hold the door as shown above and carefully put the locked hinges into the guide holes until they engage. Open the door fully.
- Still supporting the door, flip the locking clamps up.

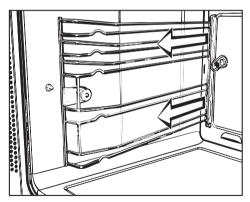
It is essential that the locking clamps are flipped up when the door is re-fitted after cleaning. Otherwise on closing the door, the hinges could work loose from the guide holes and this could result in damage to the door.

#### To remove the runners

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.



■ Pull on the fixing knob to release it.



Take the runners out of the oven.

**Reassemble** in the reverse order, carefully ensuring all parts are correctly in place.

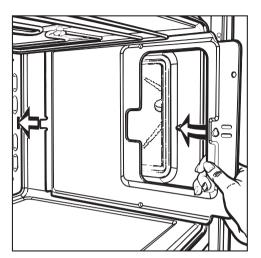
## To remove the catalytic side panels (depending on model)

Make sure the oven heating elements are switched off and cool to avoid the danger of being burnt.

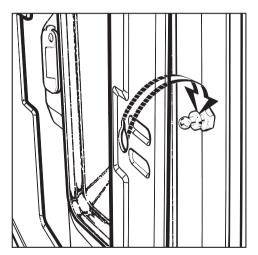
- Take out the runners.
- Gently lift and pull out the catalytic side panels.

**Reassemble** in the reverse order, carefully ensuring all parts are correctly in place.

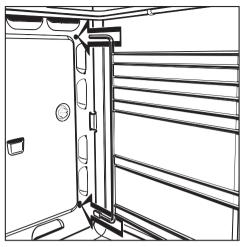
**When reassembling** the catalytic side panels, ensure they sit correctly.

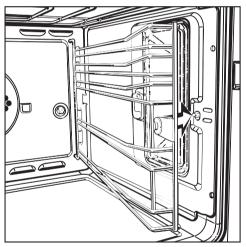


■ Ease the back lug into the opening in the rear wall panel.



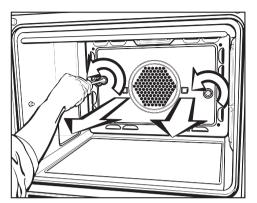
■ Lift the front locating hole on to the guide pin behind the collar.





■ Put the runners back into place.

#### To remove the back panel



■ Loosen the screws in the back panel and take it out.

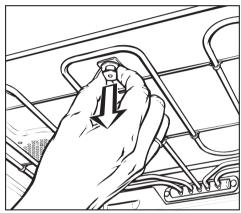
The oven must not be used without the back panel fitted. This could lead to injuries.

**Reassemble** in the reverse order, carefully ensuring all parts are correctly in place.

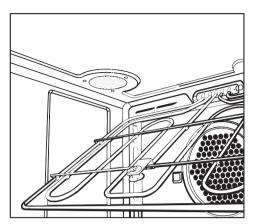
#### To lower the upper heating element

The oven heating elements must be switched off and cool to avoid being burnt.

Take out the runners.



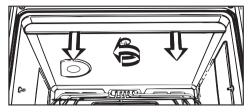
 Pull down on the fixing knob for the element to release it.



■ Gently lower the element.

Do not use force to lower it, as this could cause damage.

If the **roof liner** is dirty it can also be removed for cleaning:



- Hold the roof liner firmly and unscrew the knurled knob.
- Take out the roof liner.

**Reassemble** in the reverse order, carefully ensuring all parts are correctly in place.

## **Correcting minor faults**

Installation, maintenance and repairs to the electrical components of this appliance should only be carried out by a suitably qualified and competent person in accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

Some minor problems however can be dealt with as follows:

#### What to do if . . .

#### ... the oven does not heat up.

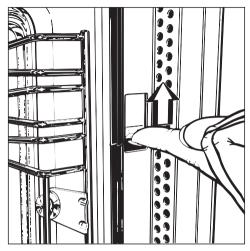
Check whether,

- the selector switch is set to the function required, and the temperature control is set at the correct temperature.
- "AUTO" is lit up in the timer display field.
- the mains fuse has blown. Contact a qualified electrician or the Miele Service Department.

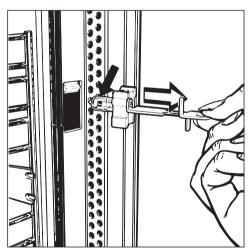
## . . . the heating works, but not the lighting.

The halogen light is faulty. Change as follows:

 Disconnect the appliance from the electricity supply. Switch off at the isolator, or the mains fuse box. There is an access flap on the righthand side trim of the oven.



■ Slide the flap upwards.



■ Pull out the metal strip.

## **Correcting minor faults**

■ Replace the halogen lamp: 12 V, 20 W, heat resistant up to 300°C, G4 socket, Osram, Type 64428.

Exercise caution when changing a light bulb. Halogen lights get very hot during use and will remain hot for some time after being switched off.

Do not touch the surface directly when changing the bulb as grease particles from your fingers will adhere to the surface and damage it. Please follow the manufacturer's instructions.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

#### ... no noise is heard when the oven door is opened during operation (depending on model).

This is not a fault.

If the door is opened during operation, the door contact switch causes the oven heating, and the fan if on "Fan" setting, to be switched off.

## ... a noise is heard after baking, roasting or grilling.

This is not a fault.

The cooling fan continues to run for a short time after the oven has been switched off, to prevent any humidity building up in the oven, on the control panel or in the housing unit. When the temperature has fallen sufficiently the fan switches off automatically. The temperature will fall faster when the

The temperature will fall faster when the oven door is opened partially or fully.

## ... spots like rust appear on catalytic surfaces.

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. Such residues are not removed by catalytic cleaning, they are best removed while fresh with a mild washing up liquid solution and a soft brush.

# ... cakes and biscuits are not cooked after following the times given in the chart.

Check whether.

- the correct temperature was set.
- there has been a change to the recipe. The addition of more liquid or more eggs makes a moister mix which would need longer to cook.
- the roasting filter had been left in place in front of the fan when cooking with "Fan Heat ♣" or was in place for Auto Roast ♣○. In this case baking times might be lengthened by 10 to 15 minutes.

## . . . cakes or biscuits are unevenly browned.

There will always be a slight unevenness. Product information sheets give a percentage result for standard browning tests. These refer to results for one tray.

If the item being baked is browning very unevenly, check:

- when baking with "Fan Heat ".":
- whether the temperature was set too high,
- whether the roasting filter was in place,
- whether the correct runner height was used.
- when baking with "Conventional □":
- the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable,
- whether the correct runner height was used.

#### ... the display light does not come on when a hob control is switched on (depending on the model).

The lamp needs changing.
The lamp must be changed by Miele customer service.

#### ... there has been a power failure, and instead of the time of day "0.00" and "AUTO" flash in the display.

All pre-set times are deleted as a result of the power failure.

■ Enter the time of day again, and any other pre-set data.

## ... "0.00" appears when the audible tone is switched off.

This is not a fault.

The time of day will shortly reappear in the display field.

## ... "AUTO" flashes in the timer display.

This might signal a data entry mistake,

- for example entering conflicting times
- if the time of day is changed while a start and finish time have been preset
- when the audible tone is switched off by pressing the "→ı" and "→ı" buttons.

#### After sales service

In the event of faults which you cannot easily remedy yourself, please contact:

- your Miele Dealer

or

the nearest Miele Service Department, (see address on the back page).

When contacting the Service dept, please quote the Model and Serial number of your appliance, both of which are shown on the data plate, visible below the oven interior, with the oven door open.

If you have an oven and hob combination also give the number of your hob.

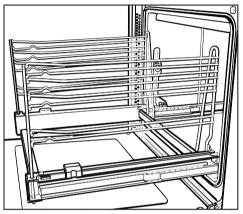
Please note that telephone calls may be monitored and recorded to improve our service.

#### Extra accessories

The following accessories may come as standard items with some appliances.

They are available at extra cost from your Dealer or the Miele Spare Parts dept.

#### Telescopic carriage



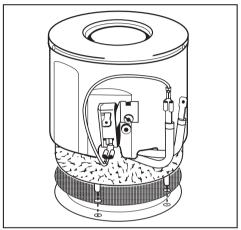
The telescopic carriage with 5 levels of runners can be drawn right out of the oven.

This gives a good overview of all the cooking in progress.

#### Anti-splash tray

See "Accessories" for detailed description.

#### Catalyser



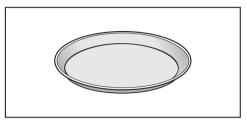
A catalyser can be built into the cooling system of the cooker or oven to filter fatty vapours and reduce food smells.

#### Extra accessories

#### Handle

See "Accessories" for detailed description.

#### Pizza pan



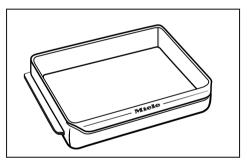
This circular pan is suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

#### Catalytic side panels

When this catalytic enamel is heated to temperatures above 200°C, oil and grease deposits are removed. It does not remove deposits of spices, syrups and similar substances. The higher the temperature the more effective the process.

Catalytic coated side panels can be fitted in the sides of the oven. When ordering please state the model number of your oven and whether it is fitted with side runners or a telescopic carriage. If they are to be fitted in an oven with PerfectClean enamelling in the sides of the oven the runners will also need replacing.

### Deep sided Universal oven dish



The deep sided universal oven dish can be placed in the oven directly on the runners. It has non-tip safety not-ches like the oven tray to prevent it being pulled out too far. It has a special protective anti-stick coating.

It is available either 22 or 35 cm deep. A lid is available separately.

## Electrical connection UK, IRL, ZA

All electrical work should be undertaken by a suitably qualified and competent person in strict accordance with national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held responsible for unauthorised work.

Ensure power is not supplied to the appliance while installation or repair work is being carried out.

The **voltage, rated load and fusing** are given on the data plate, visible below the oven interior, with the oven door open. Ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made either via a fused connection unit (rated load under 3000 W), or via a suitable isolator (rated load over 3000 W), which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been built in.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100 Section 739).

When switched off there must be an allpole contact gap of 3 mm in the isolator switch (including switch, fuses and relays acc. to EN 60 335).

#### Important U.K.

This appliance is supplied with a 3-core cable for connection to a single phase 230-240 V 50 Hz supply.

The wires are coloured in accordance with the following code:

Green/yellow = earth
Blue = neutral
Brown = live

In other countries check these details with your supplier.

#### WARNING THIS APPLIANCE MUST BE EARTHED

#### Oven with integrated hob controls "E" model

This is not available in all countries.

For some countries the version of the oven with integral hob controls is supplied for connection to a 3N ~ 400 V power supply.

Any adaptations must on be carried out in consultation with the relevant Miele Service Dept.

Possible combinations:

Miele built-in ovens may only be combined with hobs and their respective control units as specified by Miele for use with that oven.

Contact your Miele Dealer for further information on suitable combinations.

## Electrical connection UK, IRL, ZA



The **voltage and rated load** are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 32 amps for the "E"-model with hob.

The fuse rating is 16 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING THIS APPLIANCE MUST BE EARTHED.



Data relating to electrical connection will be found on the data plate, visible when the oven door is open. Make sure that these figures comply with the main voltage. Connection should be made via a suitable isolator which complies with national and local regulations.

The appliance is supplied with a 3-core cable for connection to a 230-240 volt 50 Hz supply.

The fuse rating is 20 amps for the "B"-model.

The wires are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING THIS APPLIANCE MUST BE EARTHED.

## **Electrical connection AUS, NZ**

All electrical work should be undertaken by a competent person in strict accordance with national and local safety regulations.

The voltage and rated load are given on the data plate, visible when the oven door is open. Please ensure that these match the household mains supply. Please quote these data, and the model and serial number when contacting the Miele Service dept.

Connection of this appliance should be made via a suitable isolator which complies with national and local regulations, and which is accessible after the appliance has been built in.



#### Wall oven

The wall oven is suitable for connection to a single phase 240 V, 50 Hz electricity supply. The fuse rating is 16 A.



#### Wall oven

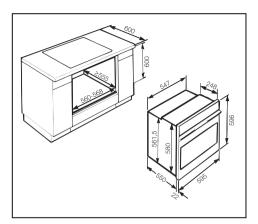
The wall oven is suitable for connection to a single phase 230 V, 50 Hz electricity supply. The fuse rating is 16 A.

WARNING
THIS APPLIANCE MUST BE
EARTHED.

Test marks . . . . . Electrical Safety . . . . . C-Tick Mark

Electrically suppressed according to . . . . . . AS/NZS 1044

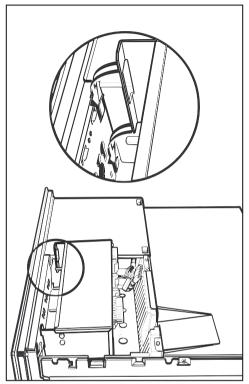
### Installation - cooker and hob control unit



Turn off the mains electricity supply to the isolator.

- Install the hob, see separate instructions.
- Connect the cooker to the electricity supply by the isolator.
- Align the cooker in front of the base unit.

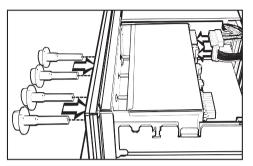
Pull the control knobs for the hob and the cooker plugs out of the insert retainers.



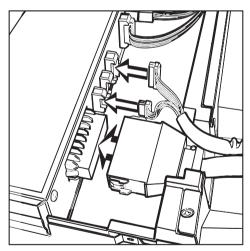
Fit the KSE hob electronic unit into place.

### Installation - cooker and hob control unit

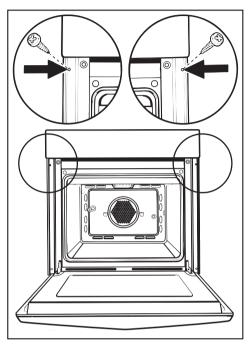
The plugs on the cooker / hob and the sockets on the hob electronic control are colour coded.



 Insert the hob control knobs into the control facia.
 Fit the cooker plugs into their sockets.



Then fit the hob plugs into their sockets. ■ Push the cooker into the housing unit as far as the oven trim and align.

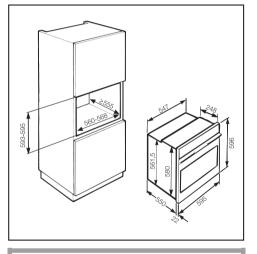


■ Then open the door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built-in.

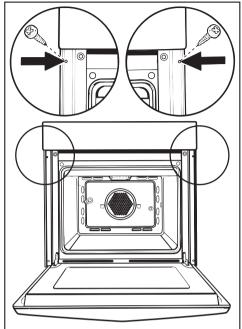
## Installing the oven

The oven is designed to be built into a tall unit. If you wish to install it in a base unit, the stainless steel rail above the control panel must be replaced by a sealing strip. The sealing strip offers additional protection from any liquids that might spill down from the worktop, and can be purchased from the Miele Spare Parts dept.



Turn off the mains electricity supply to the isolator.

- Connect the oven to the electricity supply by the isolator.
- Place the oven into the oven housing unit as far as the oven trim and align.



 Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.

The appliance must only be operated when it has been built in.



#### Australia:

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Telephone: (02) 8977 4200, Fax: (02) 8977 4219

Miele Australia Pty. Ltd., 25 Lavarack Avenue, Eagle Farm, QLD 4009

Telephone: (07) 3632 2400, Fax: (07) 3632 2449

Miele Australia Pty. Ltd., 209 Richmond Road, Richmond, SA 5033

Telephone: (08) 8351 8500, Fax: (08) 8354 1717

Distributor Western Australia:

G.B.I. Sales Pty. Ltd., 27-33 Cleaver Terrace, Belmont, WA 6104

Telephone: (08) 9478 0466, Fax: (08) 9478 0470

Distributor New Zealand:

Steelfort Engineering Company. Ltd.

500 Rangitikei Street, Palmerston North, Priv. Bag 11045, NZ

Telephone: (06) 357 1099, Fax: (06) 356 1507

Steelfort Engineering Company Ltd., Unit L, 10-20 Sylvia Park Road,

Mt. Wellington, Auckland, NZ

Telephone: (09) 573 1269, Fax: (09) 573 1268

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